



Grilled Tomahawk Steaks with Chimichurri Sauce and Lemon-Garlic Asparagus

Prep: 25 minutes plus standing

Grill: 35 minutes • Serves: 6

Steaks and Asparagus

- 2 Certified Angus Beef bone-in tomahawk rib steaks (about 2 pounds each)
- 3 tablespoons olive oil
- 2 tablespoons favorite steak seasoning
- 1½ pounds asparagus, ends trimmed
- 2 garlic cloves, minced
- ¾ teaspoon lemon zest
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper

Chimichurri Sauce

- 4 garlic cloves
- 2 green onions, coarsely chopped
- ¼ cup packed fresh cilantro leaves
- ¼ cup packed fresh Italian parsley leaves
- ¼ cup white wine vinegar
- 1 teaspoon dried oregano leaves
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon ground red pepper
- ¾ cup extra virgin olive oil

1. Prepare Steaks and Asparagus: Prepare outdoor charcoal grill for indirect grilling. Let steaks stand 30 minutes at room temperature. Brush steaks with 2 tablespoons oil and sprinkle with steak seasoning.

2. Once grill temperature reaches 450°, place steaks on hot grill rack over lit part of grill; cook, uncovered, 8 minutes, turning once. Move steaks over unlit part of grill; cover and cook 25 minutes longer or until internal temperature of steaks reaches 135°.

3. In large bowl, toss asparagus, garlic, lemon zest, salt, pepper and remaining 1 tablespoon oil; place asparagus lengthwise on 10 x 12-inch piece aluminum foil. Cover with second piece of foil; tightly crimp edges together to seal. Place on hot grill rack; cook, covered, 12 minutes or until tender.

4. Prepare Chimichurri Sauce: In food processor with knife blade attached or blender, purée garlic, onions, cilantro, parsley, vinegar, oregano, salt, black pepper and red pepper; with processor running, slowly pour oil through feed tube and purée until emulsified.

5. Transfer steaks to cutting board; tent with aluminum foil and let stand 10 minutes before slicing. (Internal temperature of steaks will rise to 145° upon standing for medium-rare.) Slice steaks across the grain and serve with Chimichurri Sauce.

Approximate nutritional values per serving:

872 Calories, 74g Fat (21g Saturated), 151mg Cholesterol, 1250mg Sodium, 5g Carbohydrates, 2g Fiber, 47g Protein

Chef Tips

Letting the steaks stand at room temperature up to 1 hour before cooking results in even cooking, and tender, juicier steaks.

To prepare a charcoal grill for indirect grilling, remove the top grate from the charcoal grill. Place coals in a chimney starter. Spark the coals and let the coals burn until they are covered with a thick layer of gray ash. Spread the coals onto one side of the bottom grate. If the grill does not have a built-in thermometer, attach an oven thermometer to the top grill grate, replace the top grate and close the grill.

To create crosshatch marks on steaks, turn the steaks a quarter turn halfway through the grilling time on each side of steaks during first 8 minutes.

Serve with loaded baked potatoes including cooked bacon, Cheddar cheese, green onion and sour cream.